

EXHIBIT “A”



Mass Spectrometry Facility
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CONFIDENTIAL

Mass Spectrometry Laboratory Analysis Report #7609

Flavor Analysis of Oregon Chai-Vanilla Chai Tea Latte Powder

Dear Mr. Sheehan:

This is the report pertaining to the above-captioned samples that you submitted for flavor analysis.

I Sample Log

The following samples were received for analysis:

1. Oregon Chai-Vanilla Chai Tea Latte Powder
Production Code: 080940002

II Analysis Request

The analysis request was to extract and analyze the flavors from the product.

III Analysis Methodology

The product (1.0 g) was transferred to a borosilicate glass test tube sealed with Teflon-lined, screw cap closure, matrix-spiked with 1.0 μg of naphthalene- d_8 internal standard (1.0 ppm w/v) and extracted with 5.0 ml of methylene chloride. The sample was centrifuged 30 minutes at 2500 rpm and the the upper, clear supernatant layer was concentrated under a gentle stream of nitrogen to a final volume of approximately 0.5 mL then transferred to a Purge & Trap apparatus (Scientific Instrument Services, Solid Sample P&T system) and subjected to Purge & Trap-Thermal Desorption-GC-MS analysis as follows:

Purge & Trap-Thermal Desorption-GC-MS

Concentrated methylene chloride extract prepared as described above was evaporated to dryness in a stream of nitrogen gas inside the glass tubing of the purge & trap apparatus (SIS Solid Sample Purge & Trap Oven). Immediately upon reaching dryness the sample was subjected to P&T analysis by purging with nitrogen at 50 ml per minute for 30 minutes at 150°C. The exhaust of the P&T apparatus was fitted with a Tenax-TA adsorbent trap. The traps were then connected to the Short Path Thermal Desorption system and thermally desorbed directly into the GC-MS system for final analysis (SIS Model TD-4 Short Path Thermal Desorber). The thermal desorption conditions were 250°C for 5 minutes. A method blank was prepared and analyzed prior to the vanilla ice cream sample. Compounds detected in the method blank were disregarded in the data treatment of the test sample.

GC-MS Analysis Methodology

Analyses of Tenax traps prepared as described above were conducted using a Scientific Instrument Services (SIS) model TD4 Short Path Thermal Desorber interfaced to the Varian 3400 GC directly coupled to a Finnigan TSQ-7000 triple stage quadrupole tandem mass spectrometer equipped with an Xcaliber data system. Thermal desorption conditions were 250°C for 5 minutes using sub-ambient, cryogenic GC column temperature programming. The GC was equipped with a 60 meter x 0.32 mm i.d. Guardian-ZB-5MS capillary column with a 1.0 μm film thickness (Phenomonex). The mass spectrometer was operated in electron ionization mode (70 eV) scanning masses 35-350 once each second.

Materials

Naphthalene- d_8 used as internal standard for the study was purchased from Sigma-Aldrich Chemical Co, St. Louis MO. Methylene chloride was purchased from Thermo Fisher Scientific. All thermal desorption supplies were purchased from Scientific Instrument Services, Inc., Ringoes, NJ.

IV Results

The GC-MS analysis data for the Chai-Vanilla Tea Latte product is summarized in Table 1. The GC-MS chromatogram corresponding to the Table is presented in Figure 1. From left to right, the Table lists the MS scan number (from centroid of peak), peak area integration, peak identification and then concentration data expressed in parts per million (ppm w/v). The data is semi-quantitative and based on peak area ratio to the matrix-spiked internal standard (naphthalene- d_8) assuming a detector response factor of 1.0 with no correction for extraction efficiency.

If you have any questions or if I can be of further assistance to you then please don't hesitate to contact me.

Respectfully Submitted,

A handwritten signature in black ink, appearing to read "Thomas G. Hartman", with a stylized flourish at the end.

Thomas G. Hartman, Ph.D.
Mass Spectrometry Lab Director
& Research Professor

Attachments

- ▶ Table 1, Analysis Results Summary
- ▶ Figure 1, GC-MS Chromatogram
- ▶ Analysis Data Forms
- ▶ Photo of Test Sample

Table 1

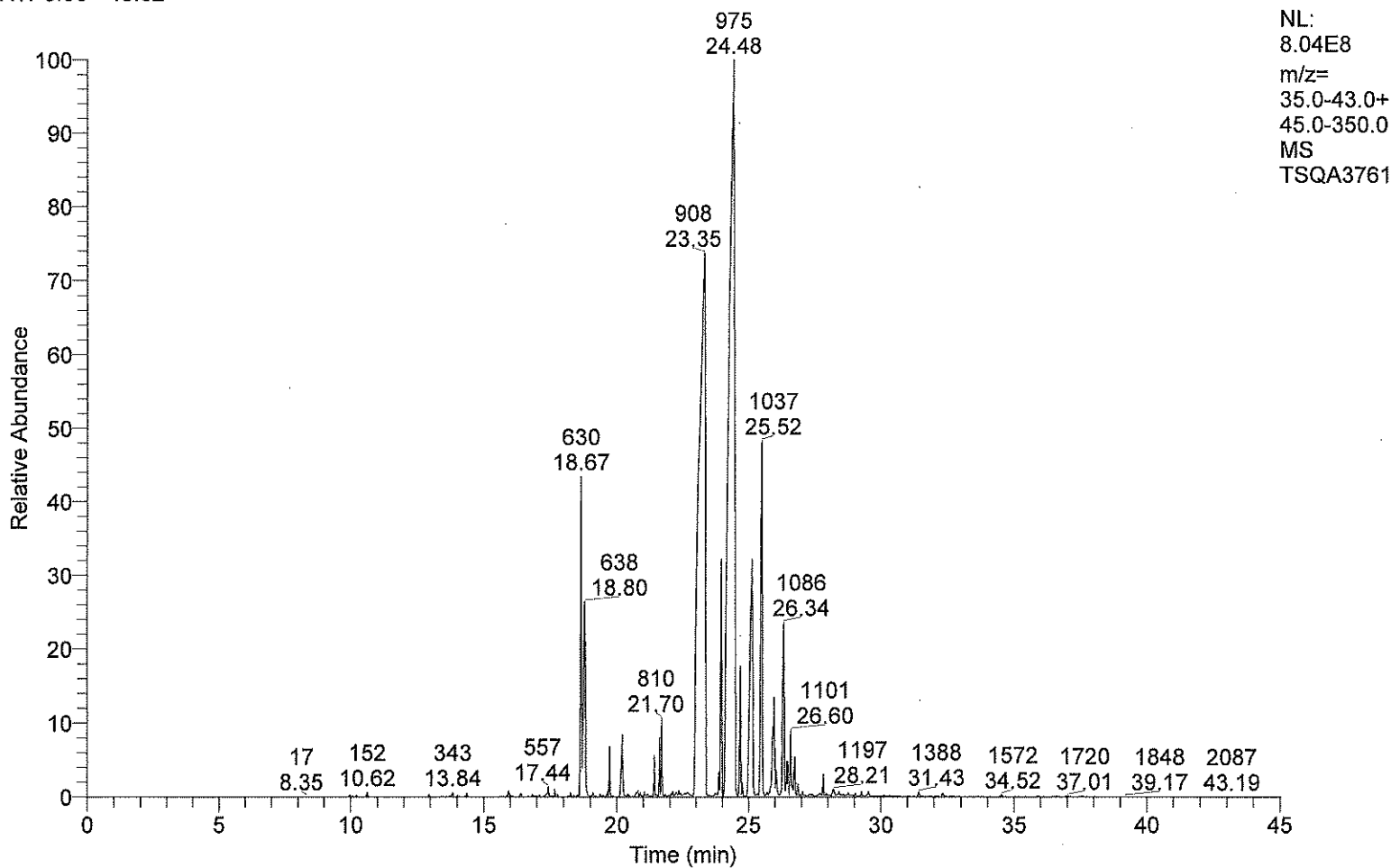
Sheehan & Associates, P.C., Project #7609
Oregon Chai-Vanilla Chai Tea Latte Powder
Production Code: 080940002

Methylene Chloride Extract of with 1 ppm Matrix-Spiked Int. Std. by P&T-TD-GC-MS

Data File = TSQA3761

MS Scan #	Area Integration	Peak Assignment	Conc. PPM w/w
128	72979	diacetyl	0.03
320	47766	butyric acid	0.02
338	36325	hexanal	0.01
433	27923	pentanoic acid	0.01
521	62554	alpha-pinene	0.02
537	66939	sabinene	0.02
557	695994	hexanoic acid + benzaldehyde	0.24
565	48638	6-methyl-5-hepten-2-one	0.02
571	205613	myrcene	0.07
577	69669	beta-pinene	0.02
587	40228	octanal	0.01
602	59100	phellandrene	0.02
607	151444	alpha-terpinene	0.05
613	76140	2-carene	0.03
622	76381	p-cymene	0.03
630	12774499	limonene	4.45
638	14147018	benzyl alcohol	4.92
656	190521	2-hydroxybenzaldehyde + gamma-terpinene	0.07
678	59982	phenylmethyl formate	0.02
688	181675	terpinolene	0.06
693	2055563	linalool	0.72
721	4714233	maltol	1.64
734	181833	2-cyclohexen-1-ol, 1-methyl-4-(1-methylethyl)	0.06
744	31638	limonene oxide	0.01
756	561724	octanoic acid	0.20
761	201075	benzyl acetate	0.07
771	187033	benzene propanal	0.07
777	192043	benzoic acid	0.07
793	1573466	4-terpineol	0.55
805	2108650	alpha-terpineol	0.73
810	2872727	naphthalene-d8 (internal standard)	1.00
835	162090	linallyl acetate	0.06
843	215384	nerol	0.07
849	200704	2-methoxybenzaldehyde	0.07
853	92107	carvone	0.03
863	192007	nonanoic acid	0.07
909	159703856	cinnamic aldehyde	55.59
939	910471	delta-elemene + alpha-terpineol acetate	0.32
975	184660143	eugenol	64.28
988	6738967	eugenyl methyl ether	2.35
992	521400	elemene	0.18
1015	30865726	vanillin	10.74
1027	119802	? sesquiterpene	0.04
1037	25387074	caryophyllene	8.84
1064	9588671	dihydrocoumarin	3.34
1068	1357977	curcumene	0.47
1086	12538585	eugenyl acetate	4.36
1092	1193079	eremophyllene	0.42
1095	1178417	cadinene	0.41
1101	3293682	delta-cadinene	1.15
1110	1905777	2-methoxycinnamic aldehyde	0.66
1174	920785	caryophyllene oxide	0.32
1117-1306	4674870	complex mixture of sesquiterpenes, sesquiterpene alcohols & sesquiterpene oxides	1.63
1311	63761	benzyl benzoate	0.02
1388	281463	caffeine	0.10
Total			169.76

RT: 0.00 - 45.02



TSQA3761

Type: Unknown ID: 1 Row: 1

Sample Name: Oregon Chai-Vanilla Chai Tea Latte Powder (Production Code: 080940002), DCM Extract, 150C/30min, matrix spiked with w/w 1.0ppm Int. Std. by P&T-TD-GC-MS

Study:
Client: Sheehan & Associates, P.C., LLN7609
Laboratory: Mass Spectrometry - Dr. Tom Hartman

Company:
Phone:
Instrument Method: C:\Xcalibur\methods\voc45solventdelay8min.meth

Processing Method:
Vial: 1
Injection Volume (µl): 10.00
Sample Weight: 0.00
Sample Volume (µl): 0.00
ISTD Amount: 0.00
Dil Factor: 1.00



Nutrition Facts

Serving Size 3 Tbsp (34g)

Servings Per Container about 8

Amount Per Serving

Calories 130 **Calories from Fat** 10

% Daily Value*

Total Fat 1g **2%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 135mg **6%**

Total Carbohydrate 29g **10%**

Dietary Fiber 0g **0%**

Sugars 27g

Protein 2g

Vitamin A 0% • Vitamin C 0%

Calcium 6% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: SUGAR, DRIED WHOLE MILK, DRIED NONFAT MILK, DRIED HONEY, TAPIOCA MALTODEXTRIN, INSTANT BLACK TEA, MALTODEXTRIN, SALT, NATURAL FLAVORS.

CONTAINS: MILK

DISTRIBUTED BY OREGON CHAI INC.
7224 1ST AVENUE SOUTH, SEATTLE, WA 98108

PRODUCT OF USA

OREGON CHAI® IS A REGISTERED TRADEMARK OF OREGON CHAI, INC.

Contains 112 mg caffeine per serving*
*Typical value; caffeine levels can vary by season and by crop